

# per se

CHEF'S TASTING MENU

May 28, 2019

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"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Regiis Ova Caviar\*

ROYAL OSSETRA CAVIAR\*

Rainbow Trout "Pierogi," Ruby Beets,  
and Horseradish-Scented Crème Fraîche  
(60.00 supplement)

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SALAD OF PERSIAN CUCUMBERS

"Papadum," Petite Carrots, Sugar Snap Peas,  
and "Ranch Dressing"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Norwich Meadows Farm Strawberries, Piedmont Hazelnuts,  
Celery Branch, and Tellicherry Peppercorn "Mignonnette"  
(30.00 supplement)

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CONFIT FILLET OF NOVA SCOTIA HALIBUT

Italian Parsley "Panade," Wilted Arrowleaf Spinach,  
Tokyo Turnips, and Sweet Garlic Cream

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CHARCOAL-GRILLED SCOTTISH LANGOUSTINES

Hand-Cut "Ditalini," Morel Mushrooms,  
and "Sauce Blanquette"

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"BREAD AND BUTTER"

Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

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DEVIL'S GULCH RANCH "SELLE DE LAPIN"\*

Hobbs Shore's Bacon, "Pommes Écrasées,"  
Garbanzo Beans, and Pickled Ramps

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48 HOUR-BRAISED BEEF SHORT RIB

Sacramento Delta Green Asparagus, Cipollini Onions,  
Shishito Peppers, and "Sauce Dijonnaise"

"PAVÉ" OF MIYAZAKI WAGYU\*

Dry-Aged Beef "Lardo," Green Tomatoes, Speckled Romaine Lettuce,  
Hass Avocado, and "1000 Island Gastrique"  
(100.00 supplement)

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"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED